

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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Washington, D. C.

April 9, 1960

USDA Handbook No. 120 on Insecticide Recommendations

USDA has issued the 1960 revision of its handbook on insecticide recommendations, Agriculture Handbook No. 120, entitled *Insecticide Recommendations of the Entomology Research Division for the Control of Insects Attacking Crops and Livestock*.

The handbook lists insecticides recommended for the control of specific insects attacking each crop, their tolerances or lack of tolerance, the minimum number of days from last application to harvest, the formulations to be used, dosage rates per acre, and limitations on use. Also included are safety restrictions regarding specific insecticides.

The USDA handbook does not include all insecticides registered for use on these crops, and the Extension Service in a number of states may have additional recommendations for insect control.

The N.C.A. Raw Products Research Bureau advises all canners to obtain copies for their fieldmen.

Copies of the Agriculture Handbook No. 120 may be obtained from the Government Printing Office, Washington 25, D. C., for 65 cents a copy,

N.C.A. Drosophila Control Bulletin Issued

The N.C.A.'s Drosophila control bulletin for 1960 was mailed April 1 to all canners of tomatoes and tomato products. This is the eighth year of its issuance. This year, however, the bulletin is in a new format.

The bulletin contains detailed recommendations for controlling Drosophila in the field, in the containers after harvest, and at the canning plant. Tomato canners are strongly urged to initiate a complete program of Drosophila control during 1960 to insure continued acceptance of processed tomatoes and tomato products.

Additional copies of the Drosophila control bulletin may be obtained from the N.C.A. Raw Products Research Bureau.

Antibiotics in Food Preservation

As part of a continuing program, the N.C.A. Research Laboratories are investigating the use of the antibiotic tylosin as an adjunct to heat in food preservation. The results to date are quite promising. It should be pointed out, however, that sufficient and properly evaluated tests with the organism *Clostridium botulinum* must be made to assure safety before any commercial use can be contemplated. Also it is important to avoid any false hopes being built up as a result of inadequate or improper testing. Certainty is a necessity when studying factors relating to processing, and earlier experience with other antibiotics has emphasized this fact.

Further distribution of tylosin by the manufacturer, the Elanco Products Company, a Division of Eli Lilly

and Company, is being withheld pending recommendations from N.C.A. based on the work now in progress.

The N.C.A. Laboratories' participation in this program is desirable because of their long experience in studying the organism *Clostridium botulinum* and their years of work on processing problems in general. It is suggested, since N.C.A. data will be made public as soon as it is available, that those interested watch for these releases as the source of information on this subject.

Data are presently being prepared by the manufacturer for submission to the Food and Drug Administration for clearance of tylosin as a permitted additive. So far toxicity results look good.

13 Scientists Testify on Color Additives Legislation

A panel of 13 leading scientists testified on color additives legislation before the House Committee on Interstate and Foreign Commerce April 5-6, at the invitation of the Committee.

Members of the panel had been selected by Dr. Detlev W. Bronk, president of the National Academy of Sciences-National Research Council, at the request of Representative Harris (Ark.), chairman of the Commerce Committee, for the purpose of advising the Committee regarding

color additives, with particular reference to the so-called Delaney anti-cancer clause.

The House Committee is considering H. R. 7624, which contains an anti-cancer clause, and the Senate-passed S. 2197, which does not.

After two days of public discussions the scientists were unable to agree on whether an anti-cancer prohibition should be included in the pending legislation or on what form it should take. They were also unable to agree on whether it is possible, in the light of present scientific knowledge, to establish "safe" tolerance levels for substances which have been found to cause cancer in man or animals. Similarly, they failed to agree on an acceptable method which could be applied in all cases to determine whether a substance is carcinogenic.

A majority of the 13 scientists, however, appeared to favor the principle of an anti-cancer clause, but some of the group differed on whether the singling out of cancer is necessary or desirable, or whether such a provision might preclude the exercise of scientific judgment on the part of responsible regulatory officials.

The scientists expressed confidence in the ability and scientific judgment of the FDA staff. However, there

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was considerable sentiment for an amendment that would provide for referral of controversial cases to an advisory panel of scientists. But there was disagreement on whether the referral should be mandatory or discretionary with the FDA, and on the extent to which the FDA should be guided by the views of such a panel.

After hearing the scientists' testimony, Chairman Harris announced that, in view of their statements, he is "not sure" whether the Committee will recall Secretary Flemming.

Members of the panel who participated in the hearings were:

Dr. William J. Darby, Department of Biochemistry, Vanderbilt University School of Medicine, Chairman; Dr. Harold F. Blum, Department of Biology, Princeton University; Dr. Paul R. Cannon, Yorkville, Ill.; Dr. Floyd De Eds, USDA Western Utilization Laboratory;

Dr. Charles J. Kensler, School of Medicine, Boston University; Dr. Morton L. Levin, Roswell Park Memorial Institute, Buffalo; Dr. G. Burroughs Mider, National Cancer Institute, NIH, Bethesda, Md.; Dr. James A. Miller, McArdle Laboratory, University of Wisconsin; Dr. Walter S. O'Donnell, Sloan-Kettering Institute for Cancer Research;

Dr. Philippe Shubik, University of Chicago Medical School; Dr. Harold L. Stewart, National Cancer Institute, NIH, Bethesda, Md.; Dr. Albert Tannenbaum, Medical Research Institute, Michael Reese Hospital, Chicago; and Dr. M. R. Zavon, Kettering Laboratory of Industrial Health.

Poultry Used in Processing

(U. S. Department of Agriculture)

	Jan.-Feb.	
	1959	1960
	(thousands of pounds)	
Young chickens.....	7,531	9,579
Mature chickens.....	24,598	29,244
Turkeys.....	11,316	10,846
Other poultry.....	16	8
Total, Jan.-Feb.....	43,461	49,677

Foreign Tax Credit

The House on April 6 passed and sent to the Senate H. R. 10087, to amend the Internal Revenue Code of 1954 to permit taxpayers to elect an over-all limitation on the foreign tax credit.

Status of Legislation

Senate and House bills of particular interest to the canning industry are described below, together with a report of their current status:

Antitrust enforcement—S. 11 and H. R. 11, to strengthen the Robinson-Patman Act with respect to alleged price discrimination, are pending before the Senate and House Judiciary Committees, respectively. (N. C. A. has registered its opposition.) S. 716, to authorize the Justice Department to compel the production of documents in civil antitrust cases, was passed by the Senate last year and is pending before the House Antitrust Subcommittee.

Cease-and-desist orders—H. R. 8841, to amend the Federal Trade Commission Act to provide for the issuance of temporary cease-and-desist orders to prevent certain acts and practices awaiting the outcome of FTC proceedings, is pending before the House Interstate and Foreign Commerce Committee.

Color additives—S. 2197, to amend the Federal Food, Drug, and Cosmetic Act with respect to the use of color additives, was passed by the Senate last year, with amendments, and is pending before the House Interstate and Foreign Commerce Committee. Hearings on this and a similar bill, H. R. 7624, were continued this week (see story, page 127). (See INFORMATION LETTER of Feb. 13 for a report of N.C.A.'s position.)

Co-op bargaining—H. R. 1793, to authorize cooperative associations of producers to bargain with purchasers singly or in groups, is pending before the House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, is pending before the Senate Agriculture Committee.

Family farm income act—H. R. 10355 and similar bills pending before House Agriculture Committee would make canning crops subject to marketing orders and provide for collective bargaining for price. Hearings have been held and recessed.

Farm labor—H. R. 9869 and other bills to amend and extend Title V of the Agricultural Act of 1949 are pending in the Gathings Subcommittee of the House Agriculture Committee, which has held hearings.

Federal preemption—H. R. 3, to establish rules of interpretation concerning the effect of an Act of Congress on state laws, was passed by the House last year and is pending before the Senate Internal Security Subcommittee which conducted hearings last year on a similar bill, S. 3. (N.C.A. has requested that federal

food regulatory laws be excluded from the scope of these bills.)

Marketing orders—The following bills are pending in the Agriculture Committees: H. R. 642, to provide flexibility; H. R. 1070, to extend applicability and coverage; H. R. 9693 (May), fruits; H. R. 10355, Family Farm Income Act; H. R. 10555 (Horan), fruits; S. 3207 (Williams of Del.), block voting; S. 3233 (Jackson-Magnuson), fruits; and S. 3318 (Morse), berries.

Migrant labor—The following bills are pending before the Senate Subcommittee on Migratory Labor: S. 1778 and S. 2498, to require crew-leader licensing; S. 1085 and S. 2141, to regulate the wages and hours of migrant farm workers and their children; and S. 2864 and S. 2865, to provide funds for the education of migrant farm workers and their children. Companion bills have been introduced in the House, including H. R. 11547 (Walter), an omnibus bill.

Poultry marketing—S. 2516 and similar bills to promote orderly marketing are pending before a Senate Agriculture Subcommittee which held hearings Feb. 25-26.

Pre-merger notification—H. R. 9896 and S. 442, to amend the Clayton Act to provide for prior notification and suspension of certain mergers and acquisitions, are pending before the House Judiciary Committee. H. R. 2325 is pending before the House Antitrust Subcommittee.

Price-increase hearings—H. R. 6263, to authorize the Government to hold public hearings on price or wage increases, prospective or actual, which appear to threaten national economic stability, has been reported by the House Government Operations Committee. S. 2382 and S. 64 are pending before the Senate Banking Committee, which held hearings Feb. 24-26.

Price-increase notification—S. 215, to require certain corporations to file advance notice of proposed price increases, is pending before the Senate Antitrust and Monopoly Subcommittee. (N.C.A. has filed a statement opposing S. 215.) H. R. 4934 is pending before the House Judiciary Committee.

Wage-hour—S. 1046 (Kennedy), to increase the minimum wage and curtail the overtime exemptions of fruit, vegetable, and fish canners, is pending before the Senate Labor Committee. (N.C.A. has filed a statement opposing changes in the exemptions.) H. R. 4488 and similar bills are pending in the House Subcommittee on Labor Standards, which has held hearings; hearings continue next week. Secretary Mitchell is scheduled to testify April 21.

FDA Extends Time for Use of Certain Pesticides

The FDA published in the *Federal Register* of April 5 an order extending the time during which certain pesticide chemicals may be used in or on raw agricultural commodities for specified purposes.

The order amends and amplifies a list of nematocides, plant regulators, defoliants, and desiccants for which FDA has extended, for one year from March 6, 1960, the period of permitted use, within specified uses or restrictions. Following is the list as amended:

- Calcium carbide to produce acetylene: On pineapples to induce flowering.
- p-Chlorophenoxy acetic acid: On bean seeds in sprout production, to eliminate embryonic root development. On tomato blossoms to enhance fruit set.
- 2,4-Dichlorophenoxy acetic acid: On potatoes to intensify color.
- Ethylene: On pineapples to induce flowering. On citrus fruit to bring out color. On bananas and pineapples to hasten ripening.
- Isopropyl N-(2-chlorophenyl) carbamate: On potatoes to inhibit sprouting.
- Isopropyl ester of 2,4-dichlorophenoxy acetic acid: On potatoes for better skin set and to enhance color.
- Maleic hydrazide: On potatoes and onions to inhibit sprouting.
Residue limits on onions, 15 ppm.
Residue limits on potatoes, 50 ppm.
- Methyl ester naphthalene acetic acid: On potatoes to inhibit sprouting.
- Naphthalene acetamide: On apples, pears, and prunes to thin fruit. On apples and pears to control fruit drop.
- Naphthalene acetic acid: Blossom spray for thinning fruit. (A tolerance of one ppm has already been established for residues from stop-drop use on apples, pears, and quinces.)
- Sodium salt of α-naphthalene acetic acid: On pineapples to induce flowering. On fruit to reduce fruit set and to control fruit drop.
- Sodium salt of β-naphthoxy acetic acid: On pineapples to delay maturation.
- 2,3,5,6-Tetrachloronitrobenzene: On potatoes to inhibit sprouting.
- 2,4,5-Trichlorophenoxy acetic acid: To thin fruit and control fruit drop.
- 2,4,5-Trichlorophenoxy propionic acid or its triethanolamine salt: Blossom spray for thinning fruit and on fruits to prevent premature harvest drop.

The American Weekly

On Sunday, April 3, Amy Alden's food article in *The American Weekly* magazine was entitled "Dinner in an Hour—or Less with very little effort."

Miss Alden said: "For those busy days, when there's no time to fuss, keep these simple dishes in mind to please your family." Ten recipes were given and half of them included canned foods. The recipe pictured in the full-page color photograph, Jiffy Sweet Potato Dinner, used canned sweet potatoes, pineapple, and Vienna sausage; Chinese Chops included water chestnuts and cream of vegetable soup. Canned cream of chicken soup,

chicken and pimientos were used in Cottage Chicken (or Turkey) Pie; onions, peas, and cream of mushroom soup were used in Frankfurter Supper Casserole, and baked beans and peaches in Beans With Peaches.

The American Weekly Sunday supplement magazine is distributed with 31 metropolitan newspapers.

Parade

Beth Merriman, food editor of *Parade* magazine, featured canned ham and fruits in her article on Sunday, April 3. *Parade* Sunday supplement magazine is distributed with 65 metropolitan newspapers with a combined circulation of over 9 1/4 million.

Miss Merriman's article, "Glazed Ham with Fruit," began: "A handsomely glazed and garnished ham is always a joy for the Easter feast. And if you use a canned whole ham, it's a joy to carve, too, for there's no bone to hinder the knife as the tender pink slices fall to the platter."

The ham is glazed and garnished with canned pineapple tidbits and sliced peaches and maraschino cherries. It is shown in an attractive black and white photograph.

The author suggested that hot consommé Madrilene be served as the first course for Easter dinner.

Parents'

Blanche M. Stover, family food editor, included canned foods in an article, "Dinner's Ready in 1/2 An Hour," featuring convenience foods in the April issue of *Parents'* magazine.

Mrs. Stover says, "It's a rare mother who doesn't occasionally face the problem of producing a good dinner in a hurry. Sometimes she has enough warning to prepare part of the meal in advance, but often it's really a half-hour deal from start to finish."

"For days such as these, it helps to have on hand a few time-planned menus that can be prepared by the clock using short-cut shelf and freezer foods plus the usual refrigerator staples."

Canned foods included in the seven "1/2 hour" menu suggestions are tomato sauce, catsup, baked beans, crushed pineapple, pimientos, tuna, peas, chicken gravy, green lima beans, diced carrots, condensed cream of chicken soup, pear halves, blueberries, peaches, Bing cherries, pineapple chunks, raspberries, fruit salad, and purple plums.

Checkloading on USDA Purchases Cost About 1¢ Case

The Agricultural Marketing Service of USDA has completed a study of the cost of checkloading in its purchase contracts for canned fruits and vegetables for the school lunch program during 1959. The average cost of checkloading a carload was \$15.31, or slightly more than one cent a case.

The checkloading requirement was included in each of the USDA's purchase announcements last year. The cost of that requirement was studied by the AMS and has been reported to the N.C.A. by S. R. Smith, Director of the Fruit and Vegetable Division, as follows:

"The average cost of checkloading a carload was \$15.31, or slightly over one cent per case. The average checkloading cost per unit was substantially less for those commodities where all or a large part of the production was covered under continuous in-plant inspection, less than one cent per case in each instance. Thus, average checkloading cost per case was .845 cent for tomatoes, .636 cent for tomato paste, .678 cent for grapefruit sections, and .561 cent for peaches. Highest average checkloading costs per case were found for RSP cherries, green beans, and sweet corn which, respectively, were 1.527 cent, 1.588 cent, and 1.729 cent per case.

"Individual canners incurred checkloading expenses higher and lower than these averages. Those with higher costs were mostly in the range of 2 to 2 1/2 cents per case, although some individuals were at 4, 5, and even 6 cents per case. These higher unit costs, were attributed, for the most part, to (1) slow loading, (2) inadequate or obsolete facilities, (3) delays due to commercial loading, (4) poor scheduling by the contractor, (5) rail sidings located some distance from plant, and (6) distance of plant from inspection office."

Frank J. Fay

Frank J. Fay, 62, Western sales manager of the Canning Machinery Division of Food Machinery & Chemical Corporation, died March 29 in a San Francisco hospital, following a long illness. Well known to West Coast canners, he was a veteran of the canning machinery and supplies industry which he served for 45 years. Mr. Fay was a Ruby member of the Old Guard Society. During his long tenure of service with FMC and predecessor companies, he contributed many machine developments and applications that are employed throughout the industry today.

USDA Advisory Group Advises Food and Nutrition Research

Expansion of research on food and human nutrition was advised by members of the USDA's Agricultural Research Policy Committee at its meeting in Washington March 30-31 and April 1.

The committee's recommendation—which envisions stress on learning more about nutrients in foods, food quality, consumption of foods, U. S. dietary levels, and factors in nutrition—is aimed at “improving the future well-being of all citizens.”

Ten other general areas of research received special emphasis in the committee's recommendations for expanded research. They are:

(1) Agricultural chemicals and the problem of residues: Since use of agricultural chemicals is essential for the production of high quality food, more research is needed to prevent undesirable residues in soil, plants, animals, feed, and food products.

(2) Replacement crops: Studies are needed to develop new crops that will be profitable substitutes for some of the wheat, cotton, and other crops now in surplus.

(3) Utilization studies are needed to find new or expanded industrial uses for farm products now in surplus.

(4) Farm costs and returns: Research on farm costs and returns is needed to help farmers adjust to changing price-cost relationships, technology, and changing markets.

(5) Livestock breeding studies: These studies, along with improved performance testing of livestock, are needed to improve livestock with superior characteristics for the production of meat, milk, eggs, and wool.

(6) Plant breeding: More research is needed to develop high-quality crops that will resist diseases, insects, and other natural hazards and will be adapted to a wide range of environmental conditions as well as to mechanized production.

(7) Water conservation studies are needed to prevent losses and conserve the U. S. water supply.

(8) Forest and rangeland studies are needed to enhance the recreational values of forests without impairing their value for supplying water and for timber, wildlife, and livestock production.

(9) Inspection, grading, and standardization need to be improved through expanded research on measurement and evaluation of market quality.

(10) Economic studies are needed to improve income and employment opportunities for farm and rural non-farm families in low income areas.

The committee also commended the USDA's 25 Research and Marketing Advisory Committees which review USDA research efforts, and advised increased support for the USDA library.

Louis Ratzesberger, Jr., president of The Illinois Canning Co., Hoopes-ton, Ill., is a member of the Agricultural Research Policy Committee, as is Paul Armstrong, retired general manager of Sunkist Growers, Inc.

New Instant Sweet Potatoes

A process for production of “instant” sweet potatoes is being developed by the Agricultural Research Service of USDA, which reports that the process is ready to be tested in a pilot plant.

Instant sweet potato flakes, bright in color and with the flavor of fresh pureed sweet potatoes, have been prepared in the ARS laboratory in New Orleans. The two major problems remaining to be solved are process engineering and flavor stabilization during storage.

A new sweet potato processing plant, in which pilot plant studies will be carried on, is scheduled for completion by harvest time for the 1960 crop. When the plant gets into operation, USDA plans to produce enough of the instant sweet potato flakes for consumer testing, probably late this year or early in 1961.

MSSA Requirements for Canned Asparagus

Tentative requirements for canned asparagus from the 1960 crop to meet the needs of the armed services were announced by the MSSA April 6 as 4,185,000 pounds of Grade A in No. 300 cans. This is the equivalent of 192,502 cases of 24/300.

Northwest Cannery & Freezers

A. E. Symons, Hershey Packing Co., Snohomish, Wash., was elected president of the Northwest Cannery and Freezers Association at the annual membership conference.

Reese Lamb, Lamb-Weston, Inc., Weston, Ore., and Max Lehmann were elected vice presidents. Cecil R. Tulley was continued in office as executive vice president.

New Variety of Dry Bean

A new dry bean, Great Northern 1140, described as early-maturing, high-yielding, and disease-resistant, will be available to commercial growers in adequate quantities for planting this year, according to USDA. The new variety was released jointly by USDA and the Montana and Idaho Agricultural Experiment Stations.

USDA Plentiful Foods List

The USDA Plentiful Foods List for May includes cranberries, for the seventh consecutive month, canned freestone peaches, for the third month, milk and dairy products, vegetable fats and oils, and scallops.

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